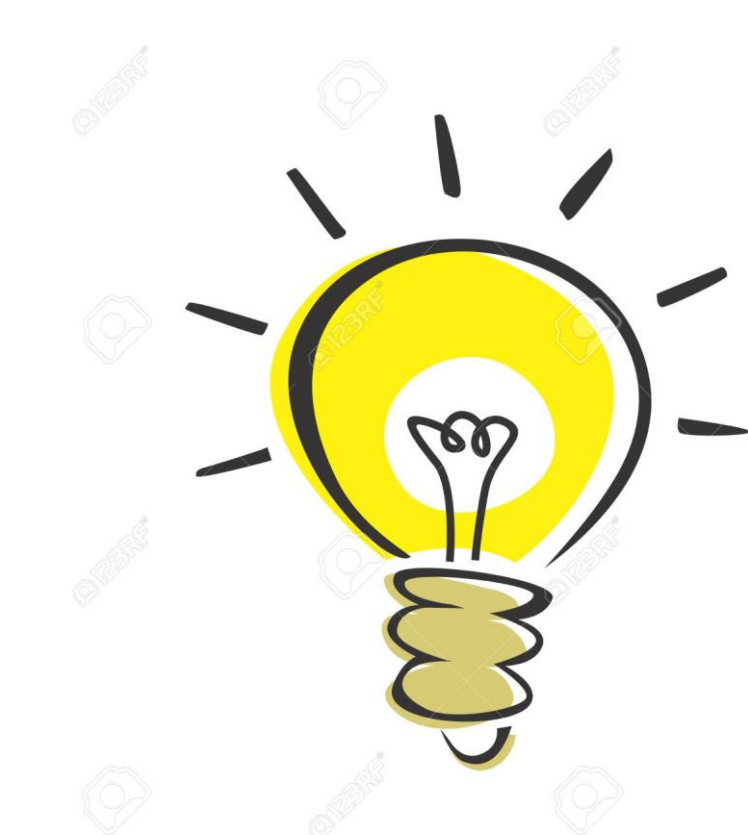


## BACKGROUND

*Lactococcus lactis* is widely used as starter in cheese fermentations and nisin producers are often included in the formulation of **protective cultures** for enhancing food safety. However, developing novel starter blends is hindered by the relatively small biodiversity within available commercial strains.



Apply **adaptive evolution** under cell envelope stress (AE-CES), using as stressor the bacteriocin **Lcn972** that inhibits cell wall biosynthesis in *Lactococci*.



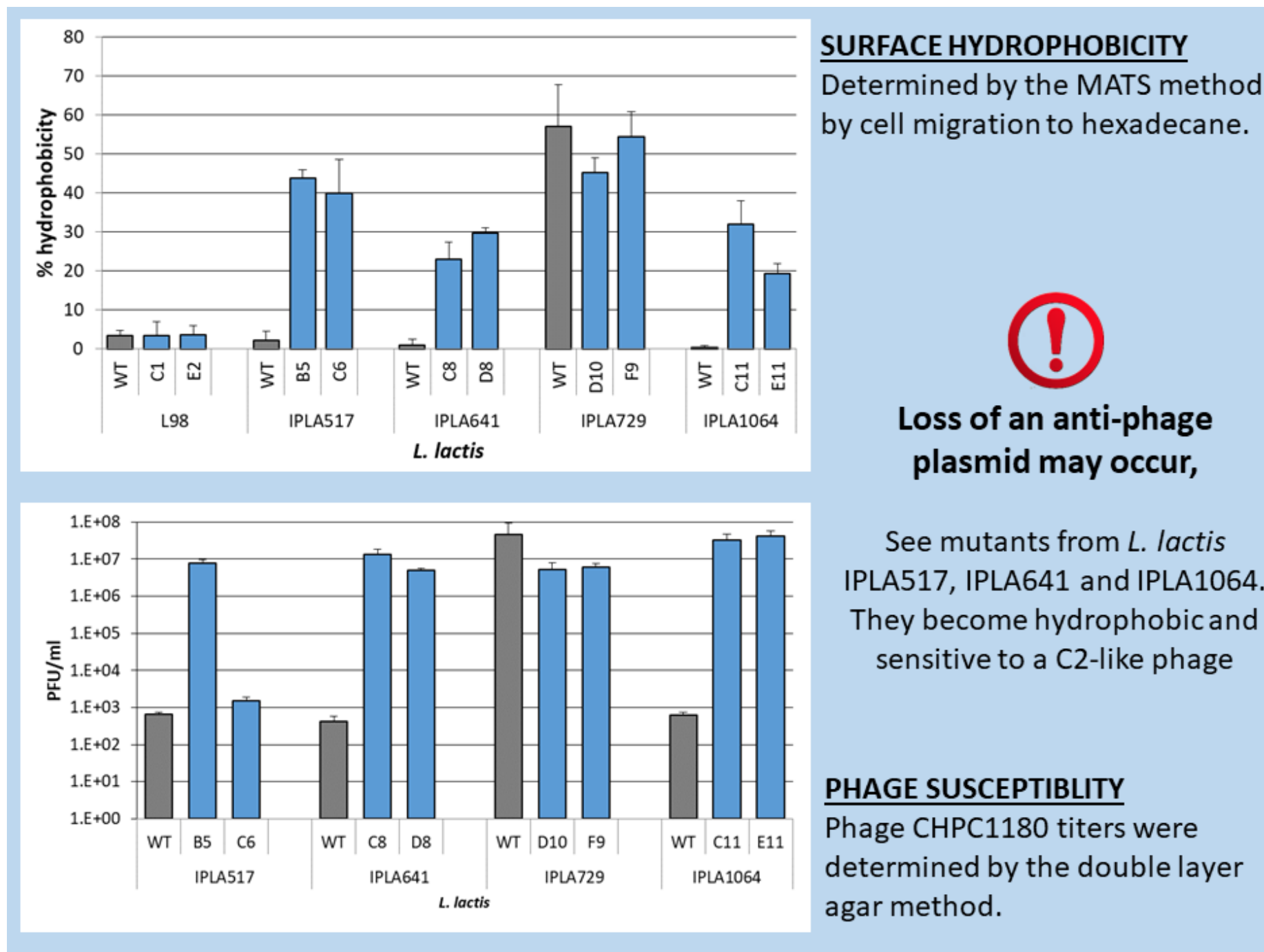
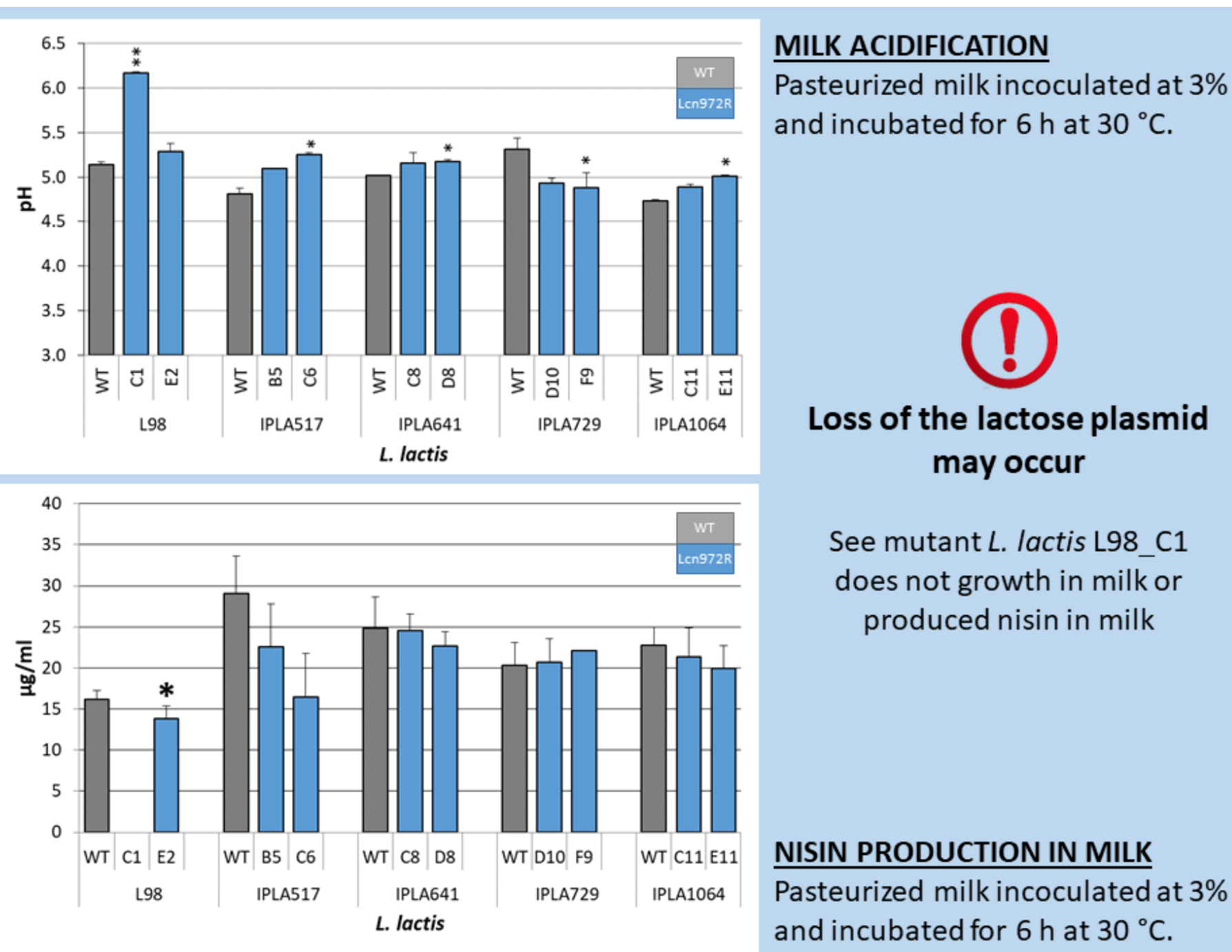
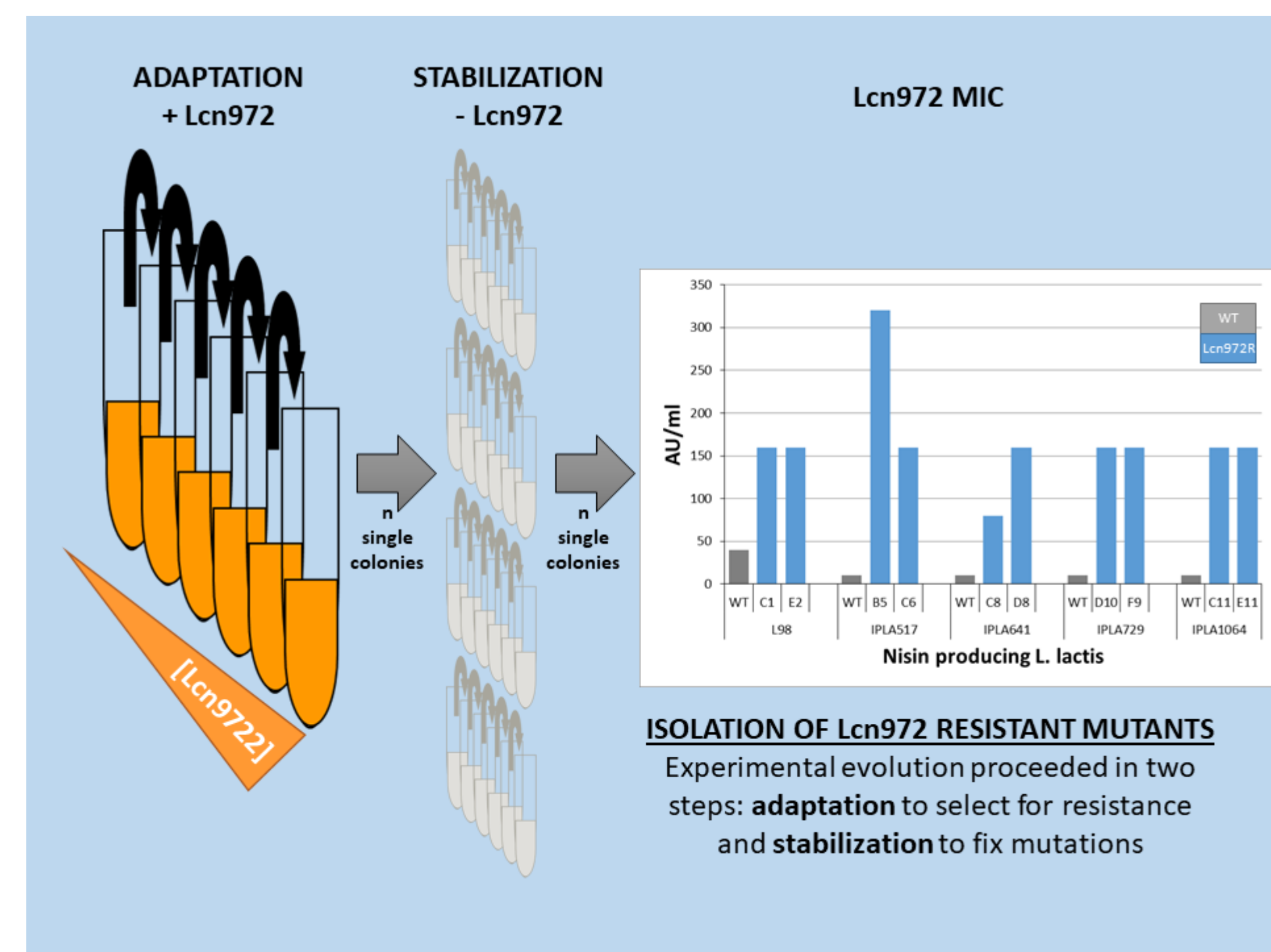
How can we **diversify** industrial nisin producing *L. lactis* to develop new protective cultures?

## Lcn972R nisin producers do...

... retain growth and nisin production in milk

... change surface properties and some become phage sensitive

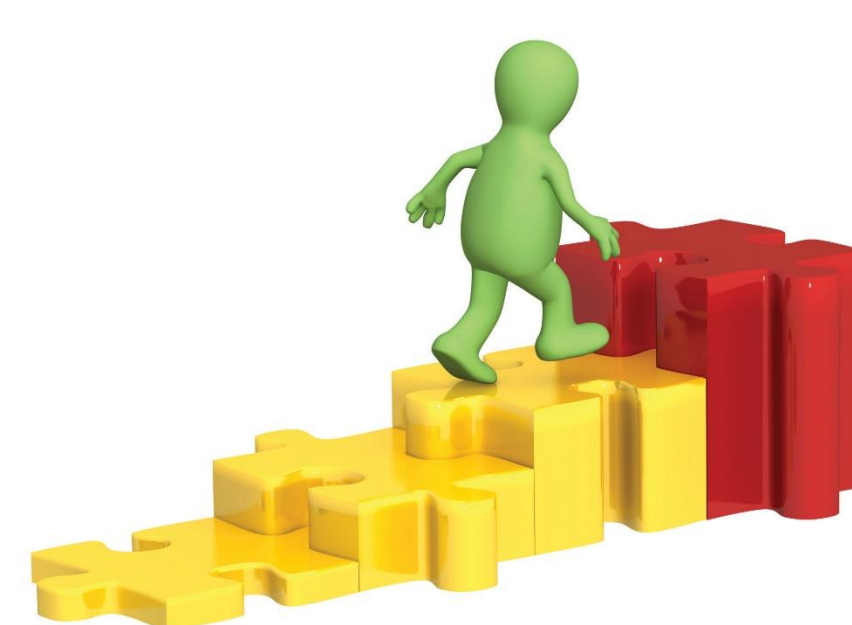
... show cross-resistance to other cell wall antimicrobials



<i>L. lactis</i>	Bacitracin (1 µg/ml)	Lysozyme (0.5 mg/ml)	Penicillin G (0.1 µg/ml)	Vancomycin (0.4 µg/ml)	CROSS-RESISTANCE
L98-C1	=	E	E	S	Determined by spotting decimal dilutions of cell suspensions on plates with the selected antimicrobial. See example below.
L98-E2	=	E	E	S	
IPLA517-B5	=	R	S	=	
IPLA517-C6	=	R	S	R	
IPLA641-C8	S	R	S	R	
IPLA641-D8	S	R	S	R	
IPLA729-D10	S	R	=	=	
IPLA729-F9	=	R	=	ND	
IPLA1064-C11	S	R	S	R	
IPLA1064-E11	=	=	=	R	

LM17 Lysozyme 0.5 mg/ml

... display non-synonymous mutations



## CONCLUSIONS

- AE-CES introduces phenotypic and genetic diversity in *L. lactis*.
- Evolved strains retain main technological traits
- Strain background influences the outcome of AE-CES
- Cross-resistance to other antimicrobials should be studied further
- Plasmid loss is the main disadvantage of AE-CES

